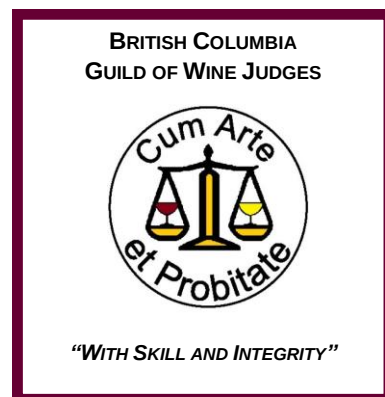


British Columbia Guild of Wine Judges
Monthly Training Program



BCGWJ Wine Evaluation Sheet in Detail - Rev 1

Nose

The first part of the form is the aroma. This refers to the fruity qualities of the grape (or fruits as in country wines) from which the wines are made. Since these aromas are highly distinctive we use them to identify the grape variety that is most prevalent in the wine.

The second part is the bouquet; these are smells which are created during fermentation and the subsequent barrel and bottle aging. They are the results of complex chemical changes that sometimes take years to develop and often are the signature of the winemaker. They are sometimes referred to as "Secondary Aromas". The scope of this lecture is not nearly enough to introduce you to the intricacies of this component.

In addition to the aroma and bouquet, we also need to consider the intensity of both the aroma and bouquet.

When smelling the aroma/bouquet, start with your nose about 6 inches from the glass and work your way down into the glass. Close your eyes and think of the aroma as a 3 dimensional object or even an orchestra. The lighter more delicate aromas are up high while the deeper darker aromas are deep inside the glass.

The nose is rated out of 5 points:

- 5 Complex, varietal, elegant, appropriate intensity, and close to perfection for class.
- 4 Varietal, fruity, with nice complexity, intensity
- 3 Pleasant, some fruit flavors and/or delicate
- 2.5 Undeveloped and/or absent (water), but clean
- 2 Some fruit flavors but has minor fault
- 1.5 Some off aromas, slightly off and lacks fruit
- 0 Distinctly unpleasant

Balance

The acidity in wine is an important component in the quality and taste of the wine. It adds a sharpness to the flavors and is detected most readily by a prickling sensation on the sides of the tongue and a mouth-watering aftertaste. Of particular importance is the balance of acidity versus the sweetness of the wine (the leftover residual sugar) and the more bitter components of the wine (most notably tannins but also includes other phenolics). A wine with too much acidity will taste excessively sour and sharp. A wine with too little acidity will taste flabby and flat, with less defined flavors. Bitterness in wine can sometimes be corrected by adding more acid.

The balance is rated out of 5 points:

Flavour

Flavour is a combination of both aroma as well as taste components. What we are looking for is a harmonious balance of the aroma as well as the flavours of fruit, varietal character, complexity, terroir and secondary flavours developed during fermentation. There should not be any great surprises in this section. If there is anything wrong in the aroma, the problem generally follows through into the flavour. Any wines you suspect of having problems should be kept until last in the competition flight to avoid tainting your palate.

To gain knowledge of varietal character requires practice and tasting good quality commercial wines over an extended period of time. This requires time and money to develop.

The flavour is rated out of 3 points:

- 3 Outstanding, complex, mature and varietal
- 2.5 Fruity, varietal, nice intensity and complexity
- 2 Appealing, fruity, some complexity
- 1.5 Some fruit, not outstanding, but mostly clean
- 1 Lacks fruit and/or some off flavours
- 0 Distinctly off, undrinkable

Initially try using .5 point increments, but you should be able to mark wines in quarter point increments eventually.

Finish

To assess finish you need to swirl the wine around in your mouth, inhale through the wine and even let a small amount pass into your throat. We do not encourage swallowing a lot, since this leads to intoxication and distorts your ability to judge. We strongly advise the use of a spittoon.

There are several things that you should look for when assessing the Finish:

- 1) How long is the impression?
- 2) Are any flavours dominating?
- 3) Is the finish complex? Does it continue to change as it slowly fades?
- 4) When all flavours have subsided, do you have any alcoholic aftertaste and or hot impression?
- 5) Is there a bitter aftertaste, not fitting in the class descriptions?
- 6) Have any faults shown up?
- 7) Is everything harmonious?

The following are suggestions for points.

- 3 Long complex after taste, flavours continue to develop and change, new qualities emerge
- 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity
- 2 Appealing flavours, some complexity/intensity
- 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault
- 1 Short finish, minor faults, lacks character
- 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

General Qualities

In this section you mesh the component of all the prior sections. The following are suggestions for points.

- 3 Outstanding, elegant, close to perfection
- 2.5 Very good, well made with character
- 1.75 Low side of Good, some nice qualities
- 1.5 Acceptable, okay but not medal quality
- 1 Poor, minor faults

0 Undrinkable, major faults

Often the score for General Quality is given holistically and allows you some leeway, especially if the score is close to the next level in medal. To simplify, you may just take the average of flavour and finish until your skills develop.

The score sheet below is a simplistic approximate range of scores for Gold, Silver, Bronze, and Acceptable wines.

Entry No.	Appearance Clarity, Sheen, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	General Quality Overall Wine Quality	Total Points (20)
			Acid	Sugar	Bod y	Astringency				
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		4 - 5		5			2.5 - 3	2.5 - 3	GOLD 2.5 - 3	18-20
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		3.5 - 4		5			2 - 2.5	2 - 2.5	SILVER 2 - 2.5	16-17.9
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		3 - 3.5		5			1.75 - 2	1.75 - 2	BRONZE 1.75 - 2	14-15.9
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		2.75 - 3.25		4.5 - 5			1.5 - 1.75	1.5 - 1.75	ACCEPTABLE 1.5 - 1.75	13-13.9